



SCHROEDER'S

Founded in 1893, Schroeder's is California's oldest German restaurant. Today, Chef Chris Borges infuses classic German flavors with modern sensibilities and technique. Schroeder's is committed to supporting local, sustainable farmers and purveyors.

STARTERS & SIDES

SOUP OF THE DAY	8
KARTOFFEL TOTS	6
SAUERKRAUT	5
RED CABBAGE	5
THREE PRETZEL KNOTS	12
house smoked butter, bourbon mustard	



SALADS & SANDWICHES

add grilled chicken breast to any salad \$4

LITTLE GEM	12
baby beets, radish, grapefruit, avocado	
KALE AND QUINOA	11
oranges, apples, caraway almonds, citrus vinaigrette	
THE HOFF	15
turkey pastrami, avocado, sprouts, gruyère toasted sourdough bread, sauerkraut salt chips	
REUBEN	15
corned beef, russian dressing, coleslaw, gruyère toasted rye, sauerkraut salt chips	
GERMAN CHICKEN BANH MI	13
paprikash chicken, chicken liver pate, sauerkraut, dill shaved peppers and onions, cilantro, sauerkraut salt chips	
AVOCADO TOASTS	13
sunflower seed tahini, cucumber, sunflower sprouts baby carrots, olive boulot, sauerkraut salt chips	
KRAUT BURGER	17
39 day aged chuck, caramelized onions, tomato liptauer cheese, sauerkraut, dill pickle, kartoffel tots	



DESSERTS

VANILLA SOFT SERVE

add: rum caramel, caraway caramel,
linzer crumble, toasted coconut,
white & dark chocolate, chocolate
sauce, sugar cone crumbles, extra
virgin olive oil + sea salt // \$1 each

5

mr. espresso coffee available

APFEL STRUDEL

rum caramel, poached grapes
whipped crème fraîche

8



Power Lunch 3 Course Pre-Fix \$25

STARTER (choice of)

Soup Of The Day
Little Gem Salad
Kale Salad

ENTREE (choice of)

The Hoff
Jäger Schnitzel
Wiener Schnitzel
Bratwurst

DESSERT

Vanilla Soft Serve

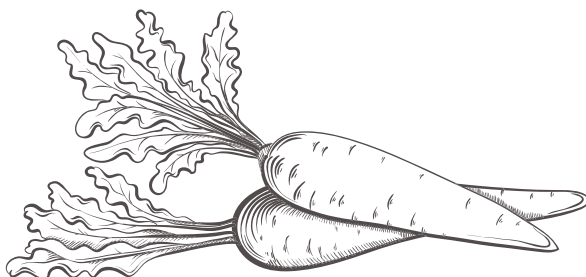


WURSTS & SCHNITZELS

*served with mashed potatoes, braised cabbage
mustard, pickles*

add any additional wurst 6

BRATWURST pork, black pepper, garlic	15
KNACKWURST pork, beef, paprika, smoked	14
FRANKFURTER pork, oregano, garlic, smoked	14
WEISSWURST pork, chicken, cream, cinnamon, ginger	16
NURNBERGER pork, beef, all spice, cream, smoked	15
KASEKRAINER pork, emmanthaler cheese, garlic	16
WIENER SCHNITZEL veal, charred lemon	19
JAGER SCHNITZEL pork, mushroom gravy	18



240 Front Street, San Francisco, CA 94111

Water available upon request

Up to 4 credit cards per group.

A 4.5% surcharge will be added to all food and beverage for San Francisco employer mandates.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Please notify us if you have any food allergies



COCKTAILS 12

- SCHROEDER'S 75** gin, jagermeister, lemon, orange bitters, sekt
ELDERFLOWER FIZZ pür elderflower, zephyr gin, sekt, lemon
PÜR COINCIDENCE pür pear liqueur, pür elderflower liqueur, scrappy's habanero bitters, lime
PINEAPPLE EXPRESS del maguey vida mezcal, pineapple, lime, agave, mint
BAD & BOUGIE evan williams bourbon, dry vermouth, lemon, grenadine, orange bitters
GRAND SPRING RADLER gaffel kölsch, suze liqueur, leopold's sour apple liqueur, lemon
BACCHUS OLD FASHIONED asbach brandy, rittenhouse rye, jerry thomas own decanter bitters, absinthe, sugar cube
KLEINE BLÜMCHEN jasmine green tea infused tito's vodka, apricot luxardo liqueur, citrus, soda
SOUND OF MUSIC broker's gin, basil, genepy des alps, becherovka, lime
FREDO'S MAI TAI matusalem rum, gosling's dark rum, all spice dram, orgeat, aperol, lime

WINES BY THE GLASS

WHITES

NV Riesling, Sekt, Extra Trocken, Fitz-Ritter, Pfalz, Germany (sparkling)	12/54
2014 Riesling, Vom Kalk, Trocken, Niersteiner Paterberg, Schneider, Rheinhessen, Germany (dry)	10/45
2015 Riesling, Oppenheimer Sacktrager, Auslese, Dr. Heyden, Rheinhessen, Germany (sweet)	14/63
2015 Gruner Veltliner, Hockterrassen, Salomon, Kremstal, Austria	11/49
2015 Sauvignon Blanc, Rose of Stone, Santa Ynez Valley	11/49
2014 Chardonnay, Sunlight, Napa Valley	11/49

REDS

2013 Spatburgunder, Wöhrle, Baden, Germany	13/58
2014 Dornfelder, Schäfer, Rheinhessen, Germany	11/49
2014 Blaufränkisch, Umathum, Neusiedlersee, Austria	13/58
2012 Pinot Noir, La Fenetre, Santa Maria Valley	13/58
2013 Cabernet Sauvignon, Lady Of Mandrake, Paso Robles	11/49



DRAFT BEER

	.3L	.5L	1L
Rotating Tap (Ask for Current Selection) *	8	13	26
Weihenstephaner, Hefeweissbier, Germany, 5.4% *	6	10	20
Headlands, Hawk Hill, Hefeweizen, California, 4.9% *	5	9	18
Gaffel, Kölsch, Germany, 4.8% *	6	10	20
Fort Point, KSA, California, 4.6% *	5	9	18
Magnolia, Blue Bell Bitter ESB, California, 4.7% *	5	9	18
Spaten, Lager, Germany, 5.2% *	5	9	18
Hofbräu Original, Helles Lager, Germany, 5.1% *	5	9	18
Pilsner Urquell, Czech Republic, 4.4% *	5	9	18
Schönramer, Pilsner, Germany, 5.4% *	9	13	26
Pine Street, IPA, California, 6% *	5	9	18
Trumer, Pilsner, California, 4.8% *	5	9	18
Lagunitas, American IPA, California, 6.2% *	5	9	18
BraufactuM, Progusta IPA, Germany, 6.8% *	9	13	26
Oakland United Beer Works, Black Lager, California, 5.2% *	5	9	18
Köstritzer, Schwarzbier, Germany, 4.8% *	5	9	18
Weltenburger, Barock Dunkel, Germany, 4.7% *	7	12	24
Anderson Valley, W.T. Bourbon Barrel, Stout, California, 6.7% *	7	12	24
Paulaner Salvator, Doppelbock, Germany, 7.9%	6	10	20
Andechser, Doppelbock, Germany, 7.1%	9	13	26
Sonoma Springs, SlowNoma Saison, California, 4.8%	6		
Rodenbach Grand Cru, Sour, Belgium, 6%	13		
V. Steenberge Gulden Draak, Strong Dark Ale, Belgium, 10.5%	10		
Aspall, Dry Apple Cider, England, 5.5% *	9	13	26

BOTTLE BEER

Bahnhof, Berliner Weisse, Germany, 3.0%	330mL	13
Stift Engelszell Benno, Trappist, Austria, 6.9%	330mL	17
Omission, Lager (Gluten-Free), Oregon, 4.6%	330mL	7
St. Pauli, (Non-Alc), Germany, 0.5%	330mL	7
Bitburger, Lager, Germany, 5.0%	330mL	6
Bayreuther, Zwick'l Keller, Germany, 5.3%	500mL	14
Schlenkerla, Smoked Märzen, Germany, 5.4%	500mL	20
TW Pitchers, Grapefruit & Blood Orange Radler, 4.1%	330mL	8
Schneider, Aventinus Weizebock, Germany, 8.2%	500ml	13



BEER FLIGHTS

USA or Germany 10
Both Flights 20

Hefeweissbier
Kölsch
Schwarzbier
IPA



Das Boot

\$50 deposit for every boot ordered.
If damaged, \$50 will be charged
to final bill.